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Jul 30, 1992

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DERWENT-WEEK: 199329

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TITLE: Prodn. of bread with increased shelf life - involves treating yeast suspension in stationary electromagnetic field and mixing it with amyloirrhizin prepn. treated in electromagnetic field

INVENTOR: DOTSENKO, V F; DROBOT, V I ; LEVON, A V

PATENT-ASSIGNEE:

ASSIGNEE

KIEV FOOD IND TECHN INST

CODE

KIFO

PRIORITY-DATA: 1990SU-4776747 (January 2, 1990)

PATENT-FAMILY:

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SU 1750570 A1

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APPLICATION-DATA:

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INT-CL (IPC): A21D 8/04

ABSTRACTED-PUB-NO: SU 1750570A

BASIC-ABSTRACT:

The method is based on prepn. of yeast suspension by mixing milled yeast with water, treatment of the mixt. with electromagnetic field, introduction of an enzymatic prepn., making dough from flour, water, the yeast suspension, salt and other recipe components, fermentation, sepn. into portions and baking.

The enzymatic prepn. consists of an aq. soln. of amyloirrhizin P10x having ratio of enzyme to water equal to 1:100. Before introduction into the yeast suspension, the prepn. is also treated in electromagnetic field of induction 0.04-0.06 T and industrial current frequency for 45-65 sec. The yeast suspension is prepd. by mixing milled yeast with water in the ratio 1:4 and treated with electromagnetic field 45000-55000 A/m for 2-4 min. The dough is made at specific power consumption 45-50 J/g in 4-6 min.

Tests show that the proposed method increases the specific vol. of bread by 27.9%, shape stability by 51.6% and porosity by 10%. The content of spore forms of microorganisms is reduced by 13.7% compared to the prototype, thus improving microbiological structure and increasing storage life of bread. After 24 hrs., the friability of the inner part of bread is by 25.4% better than that of the prototype, and elasticity by 32.6% better, after 48 hrs. the quality of bread deteriorates but its friability is still better than that of the prototype by 14.7% and elasticity by 28%.

USE/ADVANTAGE - In bread-baking industry. The method increases the vol. yield of bread, improves its quality, reduces content of spore forms of microorganisms, intensifies baking process and increases shelf life of bread. Bul.28/30.7.92

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CHOSEN-DRAWING: Dwg.0/0

TITLE-TERMS: PRODUCE BREAD INCREASE SHELF LIFE TREAT YEAST SUSPENSION STATIONARY  
ELECTROMAGNET FIELD MIX PREPARATION TREAT ELECTROMAGNET FIELD

DERWENT-CLASS: D11

CPI-CODES: D01-B01; D01-B02A;

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